

same property, for example gums or modified starches or cellulose derivatives.

It is also known that the addition of a carrageenan to a hot wort stimulates the coagulation of the soluble proteins contained in this wort and facilitates the sedimentation of the proteins and therefore the clarification of the beer.

SUMMARY OF THE INVENTION--

On page 7, insert --BRIEF DESCRIPTION OF THE DRAWINGS-- between lines 22 and 23.

On page 8, insert --DETAILED DESCRIPTION OF THE PREFERRED EMBODIMENT(S)-- between lines 16 and 17.

On page 14, line 10, delete " $\lambda$ " and insert --E 407-- in its place; and line 13, delete "Q40" and insert --E 440-- in its place.

IN THE CLAIMS:

Cancel claims 1-18 without prejudice and insert new claims 19-39 in its place.

--19. Use, in a beer wort or in a fermented beverage